BAMM

Padow

BAMM

Parara

COULD PRINCE JULIAN PLEASE STEP FORWARD...

PRINCE JULIAN'S CORONATION IS STARTING NOW!

THIS CEREMONY IS HELD FOR THE SAKE OF LETTING THE PEOPLE OF THE COUNTRY KNOW JULIAN IS GOING TO BECOME THE NEXT KING.

THE CORONATION IS FINALLY STARTING...

IT'S THE CAKE SHOWDOWN BETWEEN THE JAPANESE AND FRENCH SCHOOLS. LOOK AT THEIR FACES FILLED WITH CONFIDENCE!

YES.

A-AFTER THE CEREMONY ENDS, THE DINNER STARTS, RIGHT...?

Hump

Hump

WE HAVE TO LET THE CITIZENS OF THE SWEET KINGDOM KNOW THAT STUDENTS FROM THE JAPAN SCHOOL WON'T LOSE TO THEM!

FOR THE SAKE OF VANILLA AND THE SWEET FAIRIES TO GO BACK TO OUR WORLD, THE QUEEN HAS GIVEN US ONE LAST CHANCE.

YEAH... WE'LL DEFINITELY BE ABLE TO GO BACK, VANILLA!

We've been training so hard using our Patisserie magic...

WE'LL BE ABLE TO GO BACK TO THE HUMAN WORLD, RIGHT...

THERE WON'T BE ANY PROBLEMS, RIGHT, ICHIGO...?

?

WOW, IT IS!

He didn't hold back.

LOOK! THIS YEAR, THE ROYAL PATISSERIE'S CREATION LOOKS AMAZING!

WHAT?!

IS... IS THAT REALLY A CAKE?!

OUR CAKE AND THEIRS CAN'T EVEN BE COMPARED ON THE SAME LEVEL!

T-THE ROYAL PATISSERIES... THEIR SKILLS ARE HIGH!

DON'T WORRY. THOSE CAKES ARE ONLY SPECIALLY MADE FOR THE CEREMONY.

OH NO... I'M REALLY NERVOUS...

KASHINO...

りぼんスペシャルレモンに
掲載された番外編は
最初"フランスはニースで
バカンス。"という
ベーテンキな
サブタイトルをつけようかと
思ってました.
思いとどまったのですが.
届いた刷り出しには
担当さんによる
"舞台はフランス.
ビーチでバカンス。が!
ははは…こうして見ると
顔をふんでて リズミカルで
いいか.
この回は連載が終って
すぐの番外編なので
軽くバカバカしく行きま
しょうということになりました.
舞台が海なら背景ラクだし
水着だし.我勝と思ってたら
とんでもなかったです.

オジョーを出したことで
クルーザーやら豪華客船やら
セレブパーティーやら
どんどん背景が大変な
ことに…

オジョーおそろべし.
ホント取扱い注意ですあの人.
あ.でも久々に
佐藤と堀谷が描けて
楽しかったです～.
アイスマカロン いつか
食べてみたいです"

PRINCE JULIAN'S CORONATION WAS SPECTACULAR!

I HOPE ALL THE GUESTS ENJOY THE WONDERFUL FOOD AND WINE PREPARED!

THE QUEEN LOOKS LIKE SHE'S IN A GOOD MOOD TODAY.

OF COURSE. EVEN I CAN UNDER-STAND HER FEELINGS OF JOY...

swish

HE STILL NEEDS TO RELY ON SHANTY TO BE HIS GUIDE.

ALTHOUGH PRINCE JULIAN SEEMS A LITTLE BIT... IMMATURE TO ME.

THE CAKES AT THE DINNER TONIGHT ARE MADE BY THE SAINT MARIA ACADEMY OF FRANCE, WHERE OUR BELOVED QUEEN IS FROM, AND THE SISTER SCHOOL IN JAPAN. PLEASE ENJOY!

MY HONOURED GUESTS, IF YOU COULD PLEASE REMAIN SILENT FOR A LITTLE WHILE.

ALTHOUGH, THE SCHOOL FROM JAPAN...

INDEED, IT WAS QUITE GOOD.

OH! THE ACADEMY FROM FRANCE! LAST YEAR, THEY WERE THE ONES THAT MADE THE QUEEN'S BIRTHDAY CAKE. THE CAKE WAS QUITE GOOD.

WASN'T IT THEIR LACKING SKILLS THAT MADE THE SPIRITS LEAVE?

COMING FIRST IS THE CAKE MADE BY THE SAINT MARIA ACADEMY FROM FRANCE!

CONGRATULATIONS TO THE PRINCE ON HIS CORONATION AND BECOMING THE CROWN PRINCE! THIS CAKE WAS SPECIALLY MADE FOR YOUR HIGHNESS' SAKE, AND IT IS NAMED 'THE TOWER OF ROYALTY'.

NEXT UP IS THE SAINT MARIA ACADEMY OF THE JAPANESE DISTRICT!

T-this cake that we've made especially for you is named 'Together by Your Side!

Ju....

Julian-kun – eh, no, I mean, Prince Julian, congratulations!

W-WELL THEN, COULD EVERYONE STEP FORWARD TO TASTE THE CAKE MADE BY THE FRENCH ACADEMY?

UHOOOOOOO...

BIT MY TONGUE

FIRST OF ALL, I PRESENT OUR ACADEMY'S PRIDE AND GLORY, ALMOND MACARONS WITH CREAMY CHAMPAGNE PUDDING.

IT'S EVEN THE SAME COLOUR AS YOUR EYES... IT REALLY IS PERFECT.

Ah, I almost forgot that mine is also purple in colour ♥

IT'S FILLED WITH A PURPLE CREAM INSIDE.

OH... IT'S SLIGHTLY CRISPY OUTSIDE, YET SOFT ON THE INSIDE... WHAT A PERFECT MACARON! NO WONDER IT'S THE PRIDE OF THE FRENCH ACADEMY.

T-THIS...! IT'S REALLY DELICIOUS!

WHAT IS INSIDE THE PUDDING...?

LET ME TRY OUT THE TASTE OF THE PUDDING...

IS THAT SO...?

THIS SUNSHINE-ESQUE HUE SYMBOLISES THE HEART OF THE PRINCE TOWARDS HIS PEOPLE.

IT'S MANGO. WE USED FULLY-RIPENED MANGOES ACCOMPANIED WITH FINE CHAMPAGNE TO MAKE THIS PUDDING.

thump

Kyah~

IT'S MADE BY THE FRENCH ACADEMY, ALL RIGHT!

Kyah~

EVEN THE BISCUIT AT THE BOTTOM TASTES REALLY GOOD IN YOUR MOUTH!

It's really delicious

WHO KNEW THAT MANGOES AND CHAMPAGNE WOULD GO TOGETHER THIS WELL?

thump

A-AMAZING... I CAN SEE THAT EVERYONE IS REALLY MESMERISED WITH THE TASTE..

thump

OH!

THIS REPRESENTS THE PURITY OF THE PRINCE'S HEART...

NEXT, I PRESENT TO YOU OUR CRÈME BRÛLÉE TART.

ON THE BOTTOM IS THE TART BASE WHILE ON TOP WE HAVE FRESH, WHITE STRAWBERRIES AND WHIPPED CRÈME

OF ALL THINGS - YOU USED WHITE STRAWBERRIES...

Did you order this from Japan?

IT REALLY IS PERFECT.

THE TASTE OF THE WHITE STRAWBERRIES WITH A HINT OF FRAGRANT SWEETNESS...

THE SUCCULENT TASTE....

IN HOPES OF WISHING OUR FUTURE KING WILL MAKE THE COUNTRY EVEN MORE PROSPEROUS AND WEALTHY.

LAST BUT NOT LEAST, THIS IS MADE USING RIPENED APPLES AND CLOVER HONEY FOR ITS CONSISTENCY.

It really does look good.

Stomach growl

slice

IT...

munch munch chew chew

Wooo

It tastes too good!

wow

LETTING THE FAIRIES LEARN THERE REALLY WAS THE BEST CHOICE!

Perfect!

The taste is melting me

It's delicious!

TRÈS BIEN!

NO WONDER IT'S CALLED THE 'HOME OF SWEETS' IN THE HUMAN WORLD! THE FRENCH ACADEMY IS BRILLIANT!

NEXT UP, THE JAPANESE ACADEMY WILL PRESENT THEIR CREATIONS

IT'S FINALLY OUR TURN NOW...

ICHIGO-

DON'T WORRY, VANILLA...

UNDER-STOOD!

IT'S USE-LESS TO SAY ANYTHING NOW! LET'S GO!

...CAN OUR CREATIONS PLEASE THEIR TASTE BUDS MORE THAN THE FRENCH ACADEMY DID...?

FIRSTLY, OUR JAPAN ACADEMY PRESENTS TO YOU..

OUR SANDWICH CRÈME PASTRY!

WOW - IT'S ACTUALLY GREEN!

THAT IS BECAUSE WE USED GREEN TEA. THE TWO DIFFERENT COLOURS OF CRÈME ARE TOPPED UP WITH GREEN TEA AND CARAMEL TO REPRESENT THE VAST RESOURCES OF THIS COUNTRY.

HM, THE TEXTURE IS GOOD... THE TASTE IS ALSO EXCELLENT! ALTHOUGH, WHAT'S THIS POWDERY SUBSTANCE ON TOP?

THAT IS... SOY-BEAN POWDER.

THE JAPANESE STYLE INCORPORATED WITH THE CARAMEL GOES REALLY WELL TOGETHER.

YES... THE PASTRY ITSELF EMANATES THE FRAGRANT SCENT OF GREEN TEA...

IT REMINDS ME OF SPRING IN THIS COUNTRY...

Haah

MISS, HERE'S A ROSE FROM ME FOR AFTER THE SPRING HAS PASSED.

ROSE?

PLEASE POUR MY SIGNATURE HOT COFFEE ON TOP.

THE ROSE WILL APPEAR RIGHT AFTER THAT

PLEASE USE A SPOON AND SLOWLY TASTE IT.

How marvellous.

WOW! IT REALLY IS A ROSE! ♥

EVERYONE LOOKS LIKE THEY REALLY LOVE IT ♥

YUP!

IT'S ALSO REALLY CONVENIENT FOR US FAIRIES TO EAT!

HEHE - IT'S NOT ONLY DELICIOUS, BUT RATHER INTERESTING AS WELL!

NOW, PLEASE TRY OUR NEXT PASTRY.

Wow the cake looks so cute!

THERE ARE CHOCOLATE LAYERS IN THE CAKE. PLEASE ENJOY THE SMOOTH, CREAMY RICHNESS OF THE CHOCOLATE.

THIS WHITE FROSTED CAKE REPRESENTS THE BIRTH OF THE PRINCE.

WHEN PAIRED UP WITH THE SOFT AND FLUFFY SPONGE BASE, IT TASTES HEAVENLY!

THE TEXTURE OF THE CAKE IS SMOOTH AND SEAMLESS...

Heavenly.

thump

thump

WHETHER THE FAIRIES CAN GO BACK TO THE HUMAN WORLD IS ALL UP TO US NOW

THEIR SWEETS ARE WELL RECIEVED!

.....

AFTER THIS, IT'S VANILLA AND ME

thump

ICHIGO.

I ALMOST FORGOT THE MOST IMPORTANT THING - AND THAT IS TO SERVE THE CUSTOMERS WHOLE-HEARTEDLY!

IF YOU GO ON LIKE THIS YOU'LL SCARE THE CUSTO-MERS AWAY!

AH, Y-YES!

SMILE! SMILE!

SORRY FOR THE WAIT! THE LAST PASTRY ON THE COURSE IS A SWISS ROLL MADE USING STRAWBERRIES AND VANILLA!

THE CAKE PALACE YOU SAW JUST NOW WAS MADE USING THESE SWISS ROLLS!

Please enjoy!

Oh, so it's a Swiss roll!

This is so cute!

HERE, WE WOULD LIKE TO WISH THE COUNTRY UNDER THE PRINCE TO BLOSSOM MAGNIFICENTLY LIKE A ROSE FOR DECADES TO COME...

THE PINK OF THE SWISS ROLL SYMBOLISES THE ROSY GLOW OF THE RISING SUN BEHIND THE PALACE.

THIS KIND OF SIMPLE CAKE AGAIN

THE TASTE OF THE STRAW-BERRIES AND VANILLA IS VERY REFRESHING AND APPETISING...

munch munch munch munch

munch

W-WHAT IS THIS FLAVOUR?!

munch munch

!

ANOTHER SLICE, PLEASE!

munch munch

THE TASTE OF THE BUTTER IS MILDLY FRAGRANT AND SWEET... NO MATTER HOW MUCH I EAT, I'M NOT GETTING BORED OF IT!

munch munch

Oh my

OH... THE SOUFFLÉ TASTES SO REFINED...

W-WHAT IS GOING ON HERE?! MY FORK CAN'T STOP PLACING THE CAKE IN MY MOUTH! I JUST FEEL LIKE EATING MORE AND MORE OF IT...

THAT'S GREAT! EVERYONE IS LOVING THE SWISS ROLL!

THE SPONGE CAKE USED FOR THIS SWISS ROLL WAS MADE BY ME, WHILE THE CREAM WAS ALL MADE BY VANILLA.

thump

thump

thump

thump

ICHIGO-CHAN, YOU'LL HAVE TO EXPLAIN A LITTLE ABOUT THE SWISS ROLL.

AH, YES!

THE CAKE THAT EVERYONE TASTED BEFORE WAS ALSO MADE BY THE FAIRIES AND ME, EACH OF US USING OUR SPECIALITIES IN ORDER TO CREATE THE CAKE.

BETWEEN THE ROYALTY AND THE SWEET SPIRITS THAT MADE THIS COUNTRY WHAT IT IS TODAY.

THROUGH MAKING THIS CAKE, ALL OF US AIMED TO SHOW THE INTIMATE RELATIONSHIP

I SEE..
ICHIGO-CHAN.

SHE EXPRESSED MY IDEALS WITH THE MAKING OF THAT CAKE.

AS THE NEXT KING, I HAVE TO PROTECT THE RELATIONSHIP BETWEEN THE FAIRIES AND THE ROYALTY.

THIS TIME, I ALSO HAVE TO GIVE A PROPER ANSWER TOWARDS ALL OF YOUR WISHES...

FIRST, I WANT TO THANK ALL OF YOUR EFFORT FOR MY INITIATION CEREMONY THANK YOU FOR ALL THESE WONDERFUL CREATIONS OF YOURS

THE STUDENTS OF BOTH THE FRENCH AND JAPANESE ACADEMIES

EVEN THOUGH THE JAPANESE ACADEMY HAS THIS MUCH POTENTIAL AND SKILL, YOU'RE ALL FACING THE THREAT OF BEING SPLIT APART

ALTHOUGH, THERE IS ONE THING THAT IS RATHER... REGRETFUL

Y-YES!

DO YOU OPPOSE SUCH A THING?

SPLIT APART?

I AM AGAINST SUCH A LAW AS IT IS UTTERLY PREPOS-TEROUS.

ALL OF THIS HAPPENED BECAUSE OF THE NEW RULES THAT DICTATE THE COUNTRY. ONLY THE EXCELLENT AND TALENTED STUDENTS ARE ABLE TO BE SENT TO THE HUMAN WORLD TO LEARN

I AM THE SAME.

AND NOW, I AM HERE - I AM ASKING TO SEND THE SPIRITS BELONGING TO THE JAPANESE ACADEMY BACK TO THE HUMAN WORLD!

WE SHOULD BE ABLE TO PROVIDE THOSE PEOPLE WITH THEIR DREAMS A CHANCE TO FULFILL IT!

THAT'S...

JULIAN-KUN...

cheer

As expected of the prince! Well said!

That's right! We agree!

Trés Bien!

WELL, CONSIDERING THE SITUATION NOW...

I THINK THAT THE FAIRIES SHOULD BE ALLOWED TO GO BACK TO JAPAN AS THEIR PRIZE, DON'T YOU THINK SO?

Japanese academy! Wah!

AS YOUR MAJESTY WISHES.

Let them go back! Wah!

THAT...

THAT MEANS EVERYONE CAN GO BACK NOW, RIGHT?

YES. I'LL ALLOW THE FAIRIES TO GO BACK TO THE HUMAN WORLD TO STUDY.

ALL OF YOU HAD BETTER STUDY HARD.

We did it!

for You

Titania
SCANS
SCANNING: GGSCANS
TRANSLATOR: SKYBALLADS
CLEANER: GGSCANS
PROOFER: HARUMI
TYPER: CAT-ALIN
QCER: HARUMI
VISIT OUR FORUM FOR MORE
TRANSLATED GOODIES!
www.titaniascans.com
+
ggscans.tumblr.com